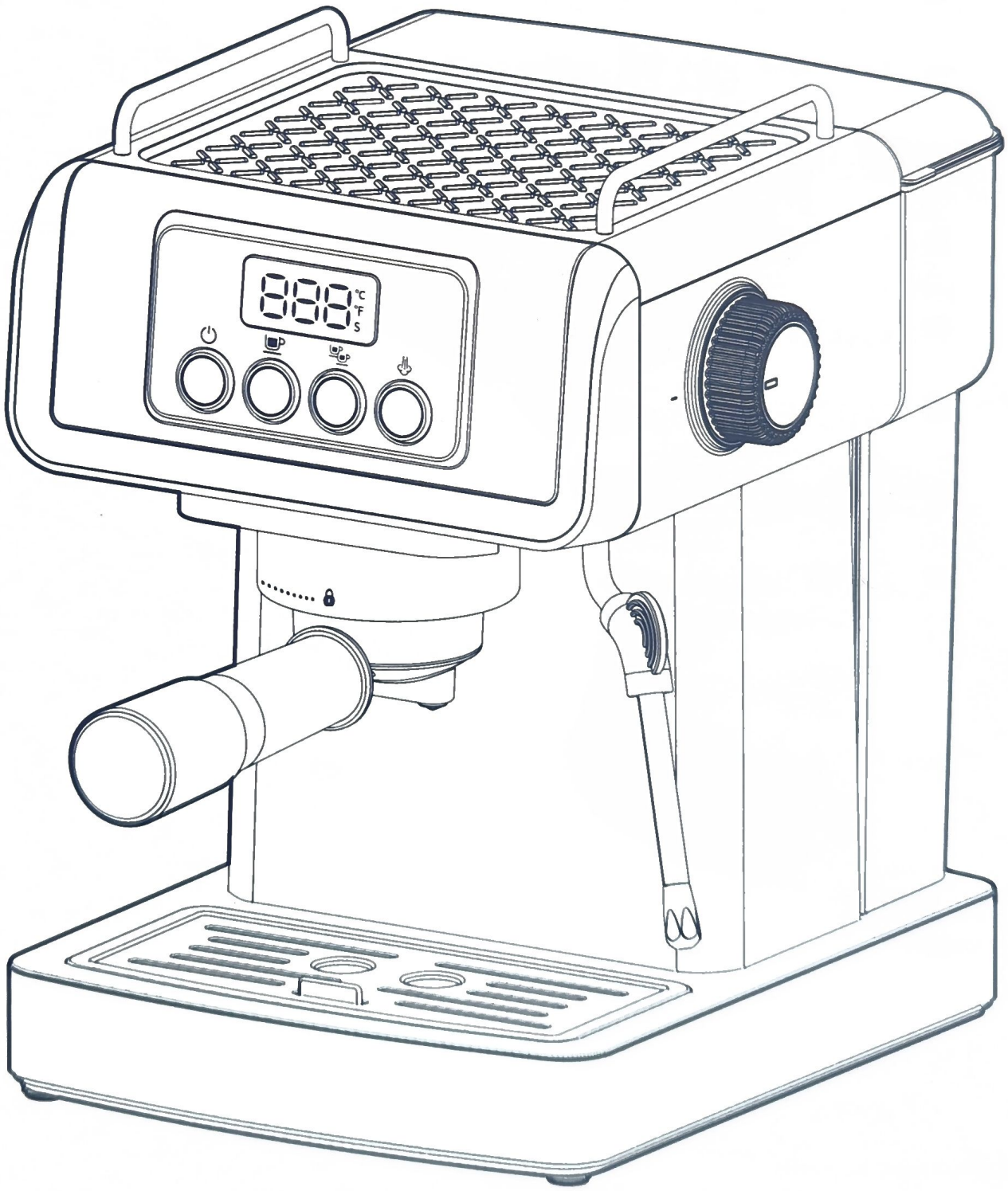
HIGH QUALITY

ESPRESSO MACHINE

EM3209



USER MANUAL

CONTENTS

- Important Safeguards 1
- Specification 2
- Know Your Coffee Maker 3
- Operation Guide 4
- Function Display and Description 5
- Before the First Use (Important) 6
- How to Use 7
- Clean and Maintenance 10
- Indicator Tips 11
- Troubleshooting 12
- Disposal 13

IMPORTANT SAFEGUARDS

Before using machine always carefully read and comply with all these instructions. We cannot accept any responsibility for the consequences of improper use.

1. Warning: Potential injury may cause from misuse of appliance.
2. The heating element surface is subject to residual heat after use.
3. Cleaning and user maintenance shall not be made by children without supervision.
4. Children shall not play with the appliance.
5. Before using checks that the voltage of wall outlet corresponds to coffee maker rating plate.
6. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
7. Do not place the coffee maker on hot surface or beside fire, avoid to be damaged.
8. Remove plug from wall outlet before cleaning and when not in use. Allow appliance to cool down completely before taking off, attaching components or before cleaning.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
10. The use of accessory attachment not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
11. Place appliance on flat surface or table, do not hang its power cord over the edge of table or counter.
12. Be careful to ensure that the power cable does not become trapped and does not rub against sharp edges.
13. Ensure that the power cord does not touch hot surface of appliance.
14. Do not touch with hand directly, use the handle of the funnel.
15. To protect against fire, electric shock and injury to persons, do not immerse appliance or power cord into water or any other liquids.
16. Do not use outdoors, It must be protected against freezing conditions.
17. Do not fill more than upper MAX mark, when pure water in water tank.

18. Once the fault, defect or machine drop caused by suspicious defect, unplug the power plug immediately, do not operate on the problem machine.
19. Save these instructions booklet for future reference.
20. Do not immerse the machine into water.

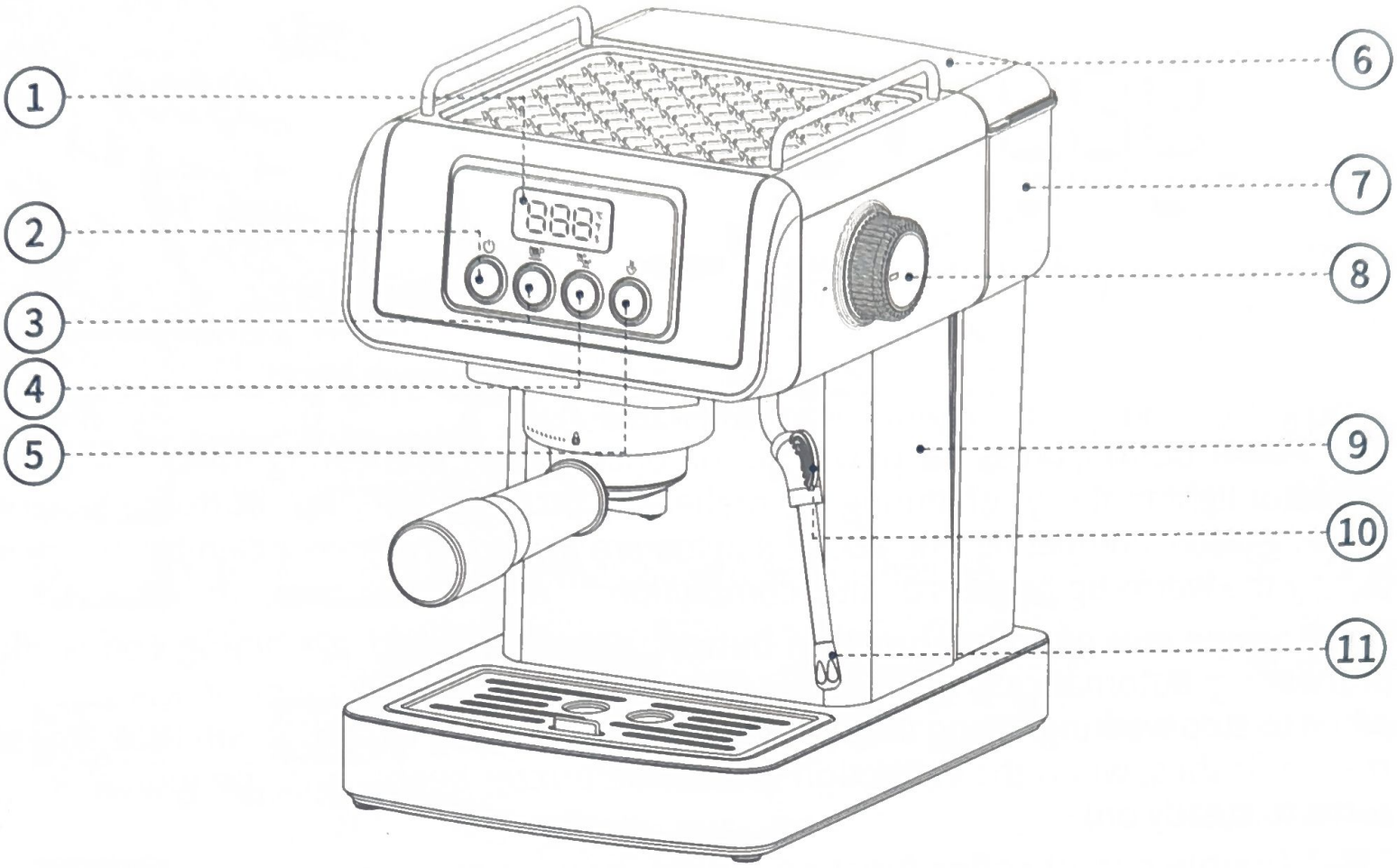
SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

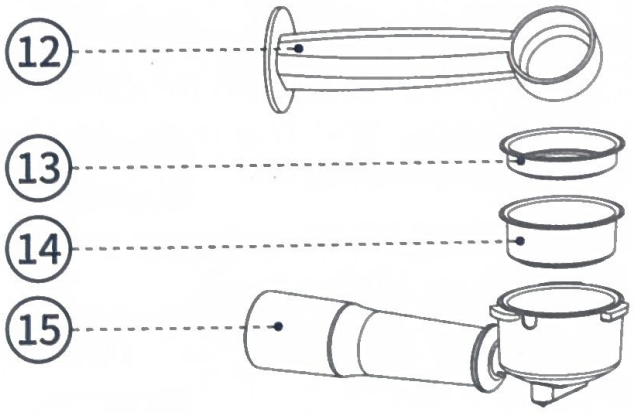
Specification

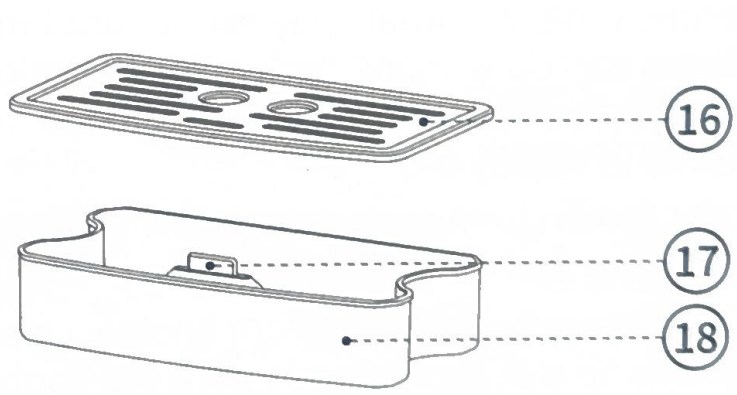
Model	EM3209
Voltage	120V~ 60Hz
Dimension	10.9*9.1*11.3 in
Power	1350W
Water Tank	1.8L / 60 oz

Warning: The machine must use a grinding coffee powder, and just for making coffee, coffee drink (ex: Cappuccino, Latte and so on), heating milk. Other irregular use may cause danger.

Know Your Coffee Maker

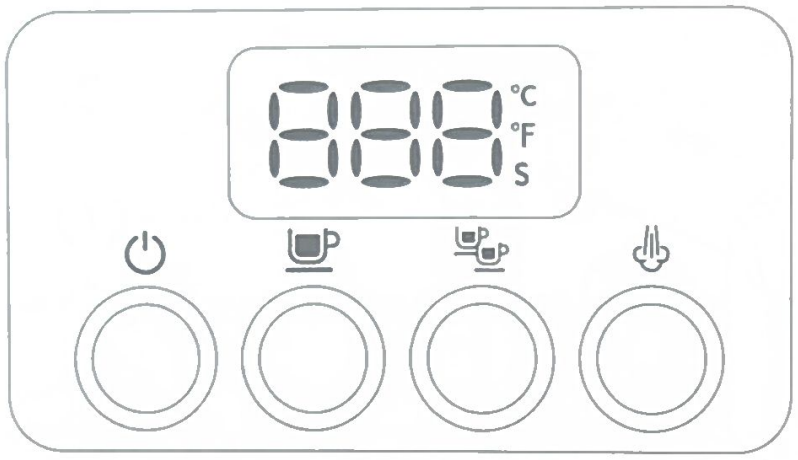


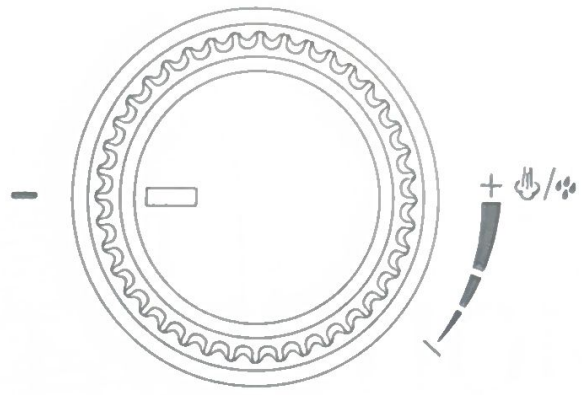




1	Display Screen
2	Power Switch
3	Single-Cup Coffee Switch
4	Double-Cup Coffee Switch
5	Steam Switch
6	Water Tank Cover
7	Water Tank
8	Steam Knob
9	Main Body
10	Steam Pipe Handle
11	Steam Pipe And Nozzle
12	Coffee Spoon
13	Single-Cup Coffee Filter
14	Double-Cup Coffee Filter
15	Filter Holder
16	Drip Tray Cover
17	Buoy
18	Drip Tray

Operation Guide



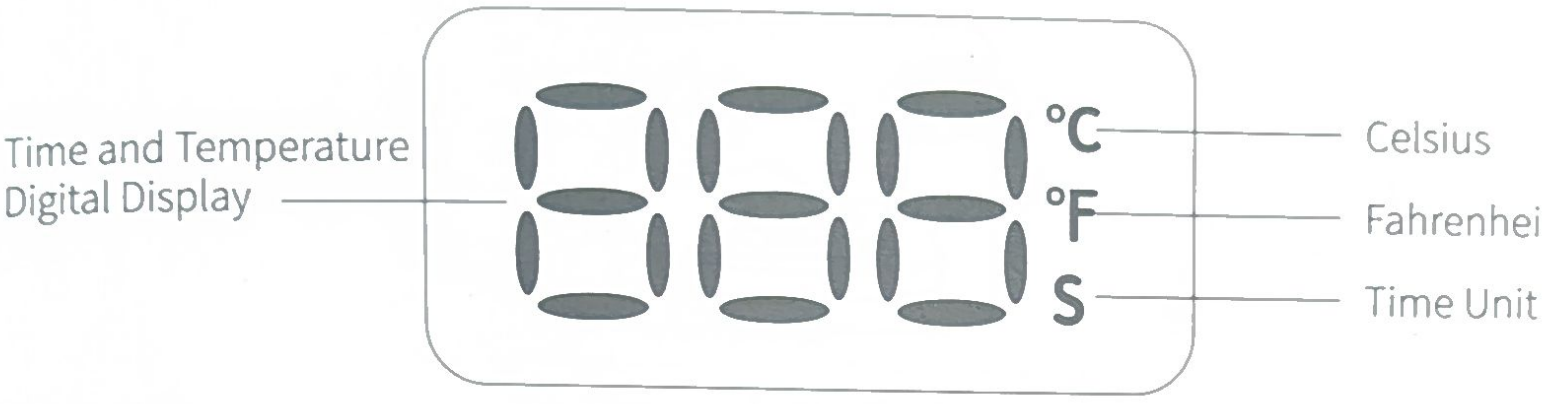


Steam knob

- " ⏻ " Power button, press the power button once to start preheating---the " ⏻ " button indicator light is always on during the preheating process, "☕" "☕☕" button indicator is flashing. After preheating, the above 3 lights are always on. Press again to shut down during the warm-up process or after completion.
- " ☕ " Single cup of coffee function button, press it to start extracting coffee after preheating, automatically extract until the machine stops working or press the button again to stop working during the extraction process. (During the extraction process, "☕" breath flashes, when the extraction is over the buzzer beeps, and the indicator light turns to steady on)
- " ☕☕ " Double cup of coffee function button, press it to start extracting coffee after preheating, automatically extract until the machine stops working or press the button again to stop working during the extraction process. (During the extraction process, "☕☕" breath flashes, when the extraction is over, the buzzer beeps, and the indicator light turns to steady on)
- " ♨ " Steam preheat button: press this button and the indicator blinks to preheat steam. After the preheat is complete, the button (" ⏻ " " ♨ ") indicator is steady on.
- The steam knob: The steam knob is closed when the knob is pointing " − ". When the machine is in steam mode, turn the knob, steam tube steam out.

Note: When the power is turned on, the steam preheating indicator keeps flashing fast (E-1 on the screen), which means that the steam knob is not closed, and you can turn the steam knob to the closed position.

Function Display and Description



1. " " Coffee machine preheating or steam preheating process: " " twinkle alternately.

2. " " or " " : After the coffee machine has been warmed up, the status is displayed in Celsius or Fahrenheit.

3. " " or " " : After the steam preheating is completed, the status is displayed in Celsius or Fahrenheit.

4. " " : The coffee machine enters the working state, starts to extract coffee or make steam and time.

5. " " The steam knob is turned on: When the power is turned on, the steam preheat indicator light keeps flashing quickly, which means that the steam knob is not turned off. Solution: Turn the steam knob to the off position.

6. " " The temperature is too high: Press the coffee function key immediately after the steam is made, and an error state will appear. The solution is to wait a moment for the temperature to drop naturally or open steam button to release water for quick cooling.

7. " " The temperature sensor is short-circuited or open, the temperature fuse is open, or the connection between the power board and the display board is poor. Solutions: Please contact us at **support@shardor1.com**.

Before the First Use (Important)

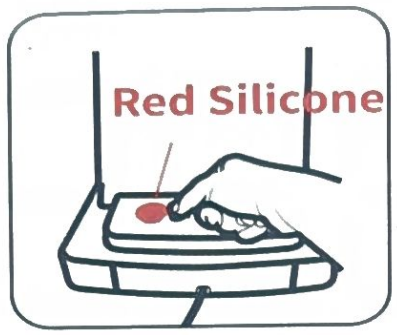


Figure 1

1. Move the coffee maker from the package, and check the accessories according to the list.
2. Remove the red silicone from water inlet on the base of machine. (Figure 1)
3. Clean all detachable parts.
4. Fill the water tank with water and put it back on the machine, and close the water tank cover.
5. Connect power plug, press Power button, all indicator lamp will light on about 1s, then coffee lamps are flashing, machine start preheating, preheating will be finished after 1min, power lamp and coffee indicator lamp will always light on , steam indicator lamp light off.
6. Long press " " and " " for 2 seconds to enter the temperature unit switching mode " 92℃ ". Long press " " and " " for 2 seconds, the temperature unit can be switched from Celsius to Fahrenheit " 198℉ ".
7. After the preheating is completed, turn the steam knob counterclockwise to the maximum position, and the electromagnetic pump works until continuous hot water comes out from the steam pipe and lasts for 5 seconds (this process takes 1-2 minutes) to clean the steam pipe, and then turn off the steam switch.
8. Rotate counterclockwise to install the funnel into the funnel holder of the machine, press the "double cup coffee switch" to let hot water come out to clean the coffee filter and cup.

How to Use

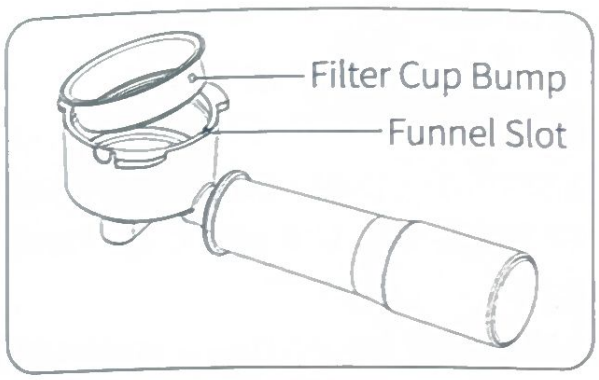


Figure 1

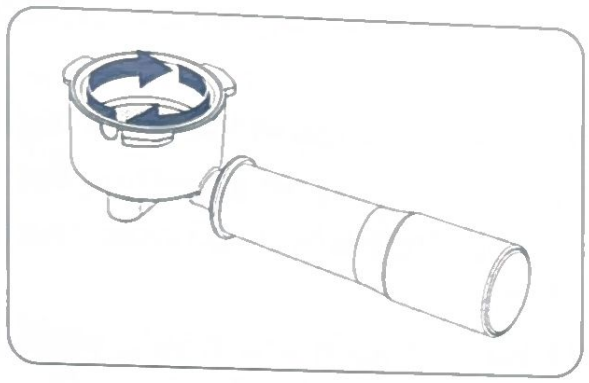


Figure 2

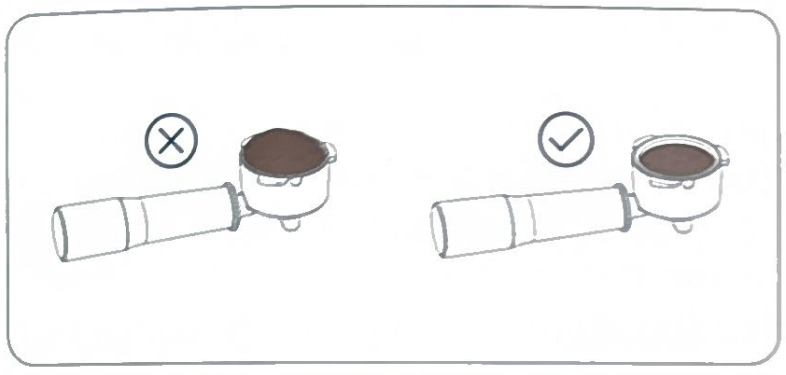


Figure 3

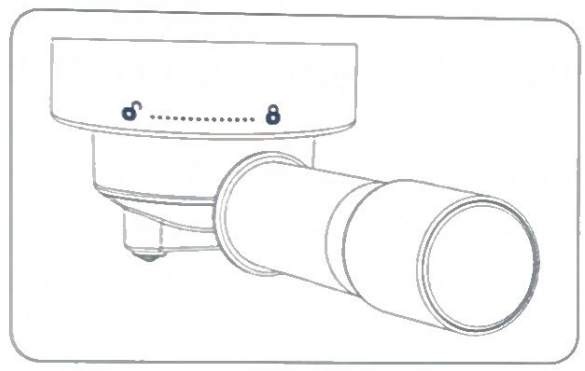


Figure 4

A. MAKE ESPRESSO COFFEE (Double-cup Coffee for example)

1. Open the lid, take out water tank, and pour appropriate water into tank. Do not exceed the MAX capacity.
2. Put back the water tank and close the lid.
3. Connect power plug, press Power button, all indicator lamp will light on for about 1s, then coffee lamps are flashing, machine start preheating, preheating will be finished after 1min, power lamp and coffee indicator lamp will always light on , steam indicator lamp light off. The screen display " 92℃ " or " 198℉ " .
4. Install filter cup:
   4-1. Align the bump of the filter cup with the slot of the funnel so that the filter cup is inserted into the funnel. (Figure 1)
   4-2. Rotate the filter cup left or right to lock it into place. (Figure 2)
   Note: The heated metal filter cup should be cooled before being removed from the funnel to avoid scalding your hands.
5. Put the coffee powder (16 to 16.5 grams) into a double filter cup. Press the powder down with the bottom of the coffee spoon. Remove the coffee powder from the sides of the filter cup. (Figure 3)
   Note: If too much coffee powder remains on the edge of the screen, it is easy to cause poor sealing and water leakage.
6. Rotate the high-pressure funnel assembly counterclockwise from position " 🔓 " to position " 🔒 " (must be tightened). (Figure 4)
7. Put cup(s) under coffee outlet;
8. Press the double cup of coffee button, the machine starts to extract coffee, automatic extraction until the machine stops working (buzzer prompt);

9. The coffee machine stops working automatically (the breathing light changes from blinking to steady on), the coffee is finished, and then remove the coffee cup;

   Warning: Do not leave the coffee machine unattended during the coffee making process, as it sometimes requires manual operation.
10. After making the coffee, turn clockwise to remove the high-pressure funnel assembly, clean the coffee grounds in the filter cup and rinse with hot water.
11. When making a single cup of coffee, select a single cup of coffee filter, press the single cup of coffee switch when making, the other steps are the same as making a double cup of coffee.

    Warning: Do not touch the hot surfaces of the machine with hands to avoid scald, especially brewing outlet, steam nozzle when using machine.

★ How to make a good cup of coffee

Grinding coffee bean and grinding quality largely determines the quality of coffee, the time should be 20s-25s to make a cup of coffee, if the powder is too coarse, coffee extract is inadequate, the taste is light, and color is lighter, the cream also will be very thin, and color is white; if the powder is too fine, coffee over extraction, it will be too dark, and no cream. A good cup of coffee should use freshly ground coffee beans (use burr coffee grinder), and use appropriate amount of coffee beans. Each time when you making coffee with coffee powder, the freshness of the beans is very important, long time storage will make coffee bean oil decompose.

1. Use the bean grinder to adjust the appropriate grinding thickness, and then pour the fresh coffee beans into the grinding chamber for grinding.
2. It is recommended to weigh each time you make coffee to ensure the amount of coffee powder added (single cup: 9-9.5g; double cup: 16-16.5g), and compact the coffee powder with a powder press.
3. The surface of pressed coffee powder should be about 3mm away from the edge of the filter cup (important indicator). Too high or too low will affect the extraction pressure and effect of coffee, please reduce or increase the amount of coffee powder.
4. Coffee making time: single cup of coffee: 22±2 seconds, double cup of coffee: 32±2 seconds, the machine has set the time.

B. MAKE CAPPUCCINO

1. Prepare espresso first with a large enough cup according to part "A".
2. Take a special steel cup, pour into about 8 °C cold full fat pure milk 1/3 cup. (Can't be hot.)

   Note: When selecting a cup size, it is recommended that the diameter of the cup be no less than 70±5mm. As the volume of milk will increase after foaming, make sure that the cup has enough height.
3. Press Steam preheat button, it starts preheating, Single-cup, and Double -cup coffee indicator go out, steam indicator is flashing, then wait for steam indicator lights on, now preheating is finished. The screen display " " or " ".

4. Put an empty cup under the steam pipe, turn the "steam knob" counterclockwise to the maximum position, release a little water in the steam pipe, and turn the "steam knob" clockwise to turn off the steam after the steam comes out.
5. Put a stainless steel cup under steam nozzle, let the steam pipe nozzle float below the surface of the milk;
6. Open steam knob, rotate it to the maximum position to frothing milk.
7. When desired milk foam reached, then turn off knob, steam is stopped, remove cup and pour the frothed milk into prepared espresso, now cappuccino is ready, you can add some sugar or Coco powder if you like it.

Note: After the steam stops spraying, please clean the steam pipe assembly and discharge the milk in the pipe to prevent the milk froth from scaling on the pipe wall. During the operation, due to the high surface temperature of the steam pipe, be sure not to be scalded.

Clean and Maintenance

1. The machine has to be switched off and cooled down.
2. Use a clean damp cloth to clean the stainless steel surface.
   Note: Do not use abrasive sponges and alcohol or solvents.
   Do not immerse the machine into water.
3. Clean the outlet and the sealed sign under the group head with professional brush.
4. Clean steam outlet, confirm there is no blockage.
5. Detach the metal funnel through turn it anticlockwise, get rid of coffee residue inside, then you can clean it with cleanser, but at last you must rinse with clear water.
6. Clean all the attachments in the water and dry them thoroughly.
7. Clean drip tray and removable shelf regularly then dry them.
8. Clean water tank regularly.

*** CLEANING MINERAL DEPOSITS**

1. The machine builds up lime scale deposits over time, and you need descale the machine 2-3 months.
2. Pour water and descale in water tank up to MAX capacity (water and descale ratio is 4:1, follow the instruction of descale. Please use "household descale", or you can use the citric acid replace descale (water and citric acid ratio are 100:3).
3. Lock the filter holder (no coffee powder) into the group head. According to part "A" MAKE ESPRESSO COFFEE.
4. Touch coffee button, make about 150ml coffee .then touch steam switch, it starts preheating, open steam knob after steam indicator always lights on, release steam about 2min and turn off the knob, then make descales deposit in the machine at least 15min.
5. Repeat steps 4 for 3 times.
6. Touch double coffee button to brew coffee and repeat the steps until there is no descale left;
7. Make coffee again(no coffee powder), repeat steps 4 for 3 times (no need to wait for 15 min), then repeat brewing until no water is left in the boiler.
8. Repeat step 7 at least 3 times to make sure the piping is clean.

Indicator Tips

Indicator	Power Indicator	Single-Cup Coffee Indicator	Double-Cup Coffee Indicator	Steam Indicator	Display Screen	Cause	Solution
	Blinks for 1s	Blinks for 1s	Blinks for 1s	Blinks for 1s	Full display	Connect power plug	/
	Lights on	Flashing	Flashing	Lights off	- - - Twinkle alternately	Coffee is pre-heating	/
	Lights on	Lights on	Lights on	Lights off	92°C /198 °F	Coffee pre-heating finished	/
	Lights off	Breathing light on	Lights off	Lights off	Time keeping	Making single cup coffee	/
	Lights off	Lights off	Breathing light on	Lights off	Time keeping	Making double cup coffee	/
	Lights off	Lights off	Lights off	Flashing	- - - Twinkle alternately	Steam is pre-heating	/
	Lights on	Lights off	Lights off	Lights on	130°C / 266 °F	Steam pre-heating finished or Steam finished	/
	Lights off	Lights off	Lights off	Breathing light on	Time keeping	Making steam	/
	Lights on	Lights off	Lights off	Flashing quickly	E-1	The steam knob is not closed tightly when steam preheat	Tighten the steam knob
	Lights on	Flashing quickly	Flashing quickly	Lights off	E-2	After making the steam, touch the coffee function key (the temperature is too high for making coffee)	Wait temperature naturally fall or open steam button to release water for quick cooling
	Lights off	Lights off	Lights off	Lights off	E-3	Temperature sensor short circuit or open circuit	Please contact Customer Support at support@shardor1.com
	Lights off	Lights off	Lights off	Lights off	E-4	Circuit of the temperature sensor is open	Please contact Customer Support at support@shardor1.com

	Lights off	Lights off	Lights off	Lights off	E-5	Boiler failure caused by fuse burnout or circuit board failure	Please contact Customer Support at support@shardor1.com
	Lights off	Lights off	Lights off	Lights off	E-6	Zero crossing circuit of circuit board has failed	Please contact Customer Support at support@shardor1.com
	Lights off	Lights off	Lights off	Lights off	No display	Turn off	/
	Lights off	Lights off	Lights off	Lights off	No display	Standby for more than 30 minutes	Press the Power button

Troubleshooting

Problem	Cause/Result	Solution
No water comes out	Water tank is empty	Fill the tank with water and turn on the steam knob until hot water comes out continuously from the steam pipe.
	The input voltage or frequency is inconsistent with nameplate	Make sure the voltage and frequency is consistent with the nameplate
	Machine malfunctions	Please contact Customer Support at support@shardor1.com
No steam is generated	Steam nozzle clogged	Clean steam nozzle
	Water tank is empty	Fill the tank with water and turn on the steam knob until hot water comes out continuously from the steam pipe. Now you can start to steam
	Machine malfunctions	Please contact Customer Support at support@shardor1.com
Coffee runs out around the edge of the filter holder	Too much powder in the filter	Turn off the machine and wait for it cool down, clean the filter, then pour appropriate coffee powder
	There is powder in the seal ring under group head	

Coffee comes out too slow or no coffee comes out	coffee powder is too fine, and clogged filter	With thicker coffee powder
	Filter holes are blocked	Brush / clean the filter
	Water tank is not inserted	Insert the water tank in place
Water leakage on the bottom of machine	Drip tray is filled up	Please clean the drip tray
	Machine malfunctions	Please contact Customer Support at support@shardor1.com
Machine is not working	The power cord is not plugged well	Plug the power cord into a wall outlet correctly
	NTC is short circuit	Please contact Customer Support at support@shardor1.com
	Machine malfunctions	
The steam cannot froth	Steam indicator not light on	Wait steam indicator lights on
	The container is too big or the shape is not fit	Use high and narrow cup or garland cup
	Used skimmed milk	Use whole milk

If your problem is not listed, you can contact us at **support@shardor1.com**.

Disposal

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.